

Candidate supervisor's information summary form
maximum 2 pages – it should be a summary of most important achievements

Name and surname, degree, title: Monika Trzaskowska, PhD, associate professor	
Discipline/ disciplines of science	nutrition and food technology
Professional development (degrees and titles) in chronological order	Postdoctoral degree (dr hab.) – 2019 – “Research on ensuring the quality and safety of functional food”; PhD – 2006 - “Prognostic models of growth and survival of probiotic bacteria in selected food products”; MSc, Eng. – 2001 - “Predicting the growth, survival and inactivation of selected groups of bacteria in modelled meat products”
Most important publications/patens over the last 3 years (maximum 10)	1. Kruk M., Lalowski P., Plecha M., Ponder A., Rudzka A., Zielińska D., Trzaskowska M.: Prebiotic potential of spent brewery grain – In vitro study, Food Chemistry, Elsevier, vol. 463, 2025, Numer artykułu: 141254, s. 1-13, DOI:10.1016/j.foodchem.2024.141254 2. Kucukgoz K., Echave J., Garcia-Oliveira P., Seyyedi-Mansour S., Donn P., Xiao J., Trzaskowska M., Prieto M.: Polyphenolic profile, processing impact, and bioaccessibility of apple fermented products, Critical Reviews in Food Science and Nutrition, vol. 65, nr 3, 2025, s. 507-526, DOI:10.1080/10408398.2023.2277353 3. Kucukgoz K., Venema K., Chamorro F., Cassani L., Donn P., Prieto M., Trzaskowska M.: Unlocking the potential of fermented beetroot ketchup: Enhancing polyphenol recovery and gut microbiota interactions, Food Chemistry, Elsevier, vol. 463, nr 1, 2025, Numer artykułu: 141141, s. 1-11, DOI:10.1016/j.foodchem.2024.141141 4. Carpena M., Prieto M., Trzaskowska M.: Chemical and microbial risk assessment of wild edible plants and flowers, EFSA Journal, vol. 22, nr S1, 2024, Numer artykułu: e221111, s. 1-11, DOI:10.2903/j.efsa.2024.e221111 5. Kruk M., Ponder A., Joanna H., Damian P., Król K., Joanna L., Jaworska D., Trzaskowska M.: By-product hazelnut seed skin characteristics and properties in terms of use in food processing and human nutrition, Scientific Reports, Nature Publishing Group, vol. 14, 2024, Numer artykułu: 18835, s. 1-10, DOI:10.1038/s41598-024-69900-8 6. Kruk M., Varmanen P., Edelmann M., Chamlagain B., Trzaskowska M.: Food by-product valorisation in nutrients through spent brewer's yeast bioprocessing with Propionibacterium freudenreichii, Journal of Cleaner Production, Elsevier BV, vol. 434, 2024, Numer artykułu: 140102, s. 1-15, DOI:10.1016/j.jclepro.2023.140102 7. Kruk M., Piotr L., Hoffmann M., Trzaskowska M., Jaworska D.: Probiotic Bacteria Survival and Shelf Life of High Fibre Plant Snack - Model Study, Plant Foods for Human Nutrition, vol. 79, 2024, s. 586-593, DOI:10.1007/s11130-024-01196-5

	8. Kucukgoz K., Venema K., Trzaskowska M.: Gut microbiota modulatory capacity of fermented ketchup in a validated in vitro model of the colon, Food Research International, vol. 192, 2024, Numer artykułu: 114801, s. 1-8, DOI:10.1016/j.foodres.2024.114801 9. Kucukgoz K., Kruk M., Kołożyn-Krajewska D., Trzaskowska M.: Investigating the Probiotic Potential of Vegan Puree Mixture: Viability during Simulated Digestion and Bioactive Compound Bioaccessibility, Nutrients, MDPI, vol. 16, nr 4, 2024, Numer artykułu: 561, s. 1-13, DOI:10.3390/nu16040561 10. Porumpathuparamban Murali A., Trzaskowska M., Trafialek J.: Microorganisms in Organic Food-Issues to Be Addressed, Microorganisms, vol. 11, nr 6, 2023, Numer artykułu: 1557, s. 1-14, DOI:10.3390/microorganisms11061557
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	T. Niyigaba: Analysis of Foodborne Pathogens' Survival During Simulated Human Digestion; doctoral programme opened from the academic year 2024/2025 M. Kruk: Analysis of bioactive compounds in selected waste materials from the food industry and assessment of the possibility of their reuse; doctoral programme opened from the academic year 2021/2020 K. Kucukgoz: Development and nutritional assessment of potentially probiotic non-dairy product - in vitro research; doctoral programme opened from the academic year 2020/2021
Achievements in the area of projects/grants (in the last 5 years)	1. EU-FORA – The European Food Risk Assessment Fellowship Programme, Risk assessment of herbs and edible flowers, AGREEMENT NUMBER – EUBA-EFSA-2022-ENREL-02 – GA13, head.
Subject area of the research project for which the candidate student is being recruited	The scope of the scientific project will include the microbiological quality of food, in particular risk assessment in the food chain.
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